



PRODUCT CODE : 5686

PRODUCT DESCRIPTION

Millers Foods 9 Grain & Seed Premix is a white bread base combined with a blend of easy eating grains & seeds, specially formulated to produce bread with a delightful nutty flavour.

EAN CODE 9 330389 001307

PACKAGING

Pack Size 12.5 kg
Bag Style Block bottom, valve filled
Bag Colours White Millers Foods bag with grey detail (Pantone 444), White Product Label.)
Bag Construction 2 ply 1 x 80 BSE (Bleached) + 1 x 80 FK (Brown)

BATCH IDENTIFICATION

Running Numerical (Batch No. & Best Before Date.)

PRODUCT CHARACTERISTICS

Appearance Free flowing powder
Colour Off white with coarse grains & seeds visible
Taste Free of offensive taste
Odour Free of offensive odours

QUALITY ASSURANCE

Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements.

Final product is sampled and tested for chemical, physical and sensory parameters using internationally recognised testing procedures.

STORAGE AND HANDLING

This product should be kept in a cool, dry, ventilated place free from strong odours. Packages should not be in direct contact with walls or floors. Stock should be used in rotation.

SHELF LIFE

Under good housekeeping and the suggested storage & handling conditions this product in unopened bags has a shelf life of nine months from the date of manufacture. See best before details on each bag.

TRANSPORT

All products delivered from Millers Foods are packaged in multi walled paper bags, which are packed on pallets with a pallet cover on the pallet. The pallets are then wrapped with stretch film with a both a plastic and a cardboard top cover. Deliveries are made at ambient temperature using covered delivery vehicles with side curtains.

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INGREDIENTS LIST

Wholemeal Wheat Flour, White Breadmaking Flour, Gluten, Malted Wheat Flakes, Kibbled Mung Bean, Crushed Wheat, Rolled Oats, Linseed, Crushed Rye, Iodised Salt, Sesame Seeds, Poppy Seeds, Sunflower Kernels, Vegetable Oil (Antioxidant 319), Malted Barley, Soya Flour, Emulsifiers (471, 472e, 481), Flour Treatment Agents (300, 516, 920), Enzymes, Vitamins (Thiamin, Folate).

Contains: Wheat (Gluten), Rye, Barley and Soya

May be present: Eggs, Milk and Sesame Seeds

NUTRITIONAL INFORMATION

	Average Quantity per 100g DRY MIX		Average Quantity per 100g BAKED PRODUCT*	
Energy	1415	kJ	1037	kJ
Protein	15.02	g	11.01	g
Fat, total	4.65	g	3.41	g
- saturated	0.64	g	0.47	g
Carbohydrate, total	57.23	g	41.95	g
- sugars	0.82	g	0.60	g
Dietary Fibre	7.90	g	5.79	g
Sodium	592	mg	434	mg

*Based on water added at 58 % and weight loss in oven of 10 %

All values specified above are averages

MICROBIOLOGICAL INFORMATION

MICROBIOLOGICAL PARAMETERS	
Standard Plate Count	< 50,000 per gm
Yeast & Moulds	< 10,000 per gm
Rope Micro Organism	< 1000 per gm
Bacillus Cereus	< 100 per gm

COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients



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MAKE UP PROCEDURE

FORMULA				
INGREDIENTS	12.5 kg		5 kg	
	kg	gm	kg	gm
9 GRAIN & SEED PREMIX	12	500	5	000
COMPRESSED YEAST @ 3%		375		150
WATER @ 58 % (Variable)	7	250	2	900
TOTAL DOUGH WEIGHT	20	125	8	050
NOTE; FOR DRY YEAST USE AT 1.5%				
PROCEDURE				
Mixing (Spiral Mixer)	1st Speed	2 Minutes reverse		
	2nd Speed	10 - 12 minutes Depending on type of mixer & dough size		
Finished dough temperature		27 - 30 C		
Rest dough on bench for 10 minutes after mixing				
Proof times, Baking Times and Baking Temperatures will vary according to product.				

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Disclaimer:

Whilst every endeavour has been made to provide accurate information. Millers Foods makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance of the results for your own purposes,